

Here's a vegetarian adaptation of the recipe with tofu replacing the pork, along with metric-to-imperial conversions:

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## Vegetarian Roast Tofu with Crispy Skin

Serves: 5 or 6

Difficulty:  (medium)

### Foods You Need:

- 3 lbs (1.5 kilograms) extra-firm tofu (pressed to remove water)
- 1 tablespoon olive oil
- 3 teaspoons kosher salt (or to taste)

### Extra Things You Need:

- A couple of sheets of paper towels
- A deep roasting tray
- Aluminum foil
- Optional: An apron to feel like the "World's Best Chef"!



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## Things You Need to Do:

### Step 1

Preheat your oven to 430°F (220°C). Be cautious, ovens get hot! To ensure crispiness, pat the tofu dry thoroughly with paper towels. This step helps make the tofu's skin crisp up beautifully.

### Step 2

Wash your hands before handling food. Rub the tofu with olive oil and sprinkle salt generously on all sides. For even better flavor, you can add a pinch of smoked paprika or garlic powder to the salt.

### Step 3

Scrunch up sheets of aluminum foil into small balls and arrange them at the bottom of a roasting tray. Lay the tofu on top of the foil balls to keep it elevated. This allows airflow and promotes crisping.

### Step 4

Place the tray in the oven and roast for 30 minutes. The tofu will start to develop a crispy outer layer. Reduce the oven temperature to 285°F (140°C) and roast for another 2½ hours to ensure a perfect texture.

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## Optional Gravy Recipe (Vegetarian)

### Foods You Need:

- 4 tablespoons all-purpose flour

- A pinch of sugar
- 2 cups vegetable stock
- Brown bits and drippings from the roasting tray

### Step 1

In a saucepan over medium heat, whisk together flour, sugar, and the roasting drippings (or add olive oil if no drippings are available). Stir continuously until the flour turns golden brown.

### Step 2

Gradually pour in the vegetable stock, whisking constantly to prevent lumps. Return the saucepan to medium heat and stir until the gravy thickens and bubbles. Lower the heat and let it simmer for 3 minutes before serving.

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Enjoy your vegetarian crispy tofu roast with a delicious gravy!

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Recipe by ChatGPT